

THE COMMON GRILL

112 S. Main St. Chelsea, MI 48118 (734) 475-0470
www.commongrill.com

APPETIZERS

- Roasted Three Onion Soup \$5**
Baked with Provolone and Parmesan Cheeses
- Soup of the Day \$5**
Your server will fill you in on the details
- The Grill's Seafood Chowder \$5**
Clams, Shrimp, Scallops and Fish in a Tomato-Saffron Broth
- *1/2 Dozen Chilled Oysters on the Half Shell \$13**
Cocktail Sauce or Ginger-Lime Mignonette
- Jumbo Chilled Shrimp Cocktail \$13**
Cocktail Sauce
- Warm French Brie \$11**
Fig Balsamic Jam, Toasted Herb Crostini
- Oven Roasted Blue Hill Bay Mussels \$11**
Plum Tomato Garlic Sauce with Pancetta, Shallots, Basil, Grilled Garlic Bread
- Crispy Ginger Fried Calamari \$9**
Wasabi Aioli
- *Seared Rare Ahi Tuna \$14**
Sesame Crusted, Wakame Seaweed Salad, Ponzu Sauce
- Lobster Spring Rolls \$11**
Asian Slaw, Chinese Mustard Sauce
- Crispy Parmesan Portobello Fries \$9**
Red Pepper Aioli

SALADS

- *Blackened Steak Salad \$17**
Mixed Greens, Cherry Tomatoes, Crispy Fried Onion Rings, Cornbread Croutons, Buttermilk-Bacon Dressing
- Honey Pecan Chicken Salad \$12**
Fresh Fruit and a Homemade Muffin
- Grilled Chicken Cobb Salad \$13**
Mixed Greens, Avocado, Smoked Bacon, Blue Cheese, Tomato, Grilled Asparagus, Green Onion, Chopped Egg, Herb-Balsamic Vinaigrette
- Grilled Chicken Salad \$13**
Mixed Greens, Apple, Carrot, Zucchini, Cucumber, Red Pepper, Pecans, Honey-Bacon Vinaigrette
- Grilled Chicken Tuscan Pear Salad \$13**
Bibb Lettuce, Honey Pears, Sugared Walnuts, Gorgonzola, Herb-Balsamic Vinaigrette
- Smoked Chicken Spinach Salad \$13**
Warm Goat Cheese Fritter, Honey Pears, Sugar Pecans, Red Onion, Bacon-Balsamic Vinaigrette
- The Grill's House Salad, Caesar Salad or Tuscan Pear Salad \$5**
- Grilled Cherry Wood Smoked Atlantic Salmon Salad \$15**
Mixed Greens, Warm French Brie Beignets, Sugared Walnuts, Grilled Asian Pears, Roasted Yellow Peppers, Sweet White Balsamic-Dijon Vinaigrette
- The Grill's Mediterranean Chopped Salad \$13**
Romaine Lettuce, Cucumber, Red Onion, Golden Beets, Radishes, Artichoke Hearts, Warm Feta Cheese Phyllo Croutons, Creamy Lemon-Oregano Vinaigrette
- With Grilled Chicken Breast \$15**
- *With Grilled Salmon \$16**
- *Grilled Ahi Tuna Salad Nicoise \$17**
Mixed Greens, French Beans, Asparagus, Redskin Potatoes, Oil Cured Olives, Feta Cheese, Roasted Lemon-Basil Vinaigrette
- Caesar Salad \$10**
Garlic Croutons
- With Grilled Chicken Breast \$12**
- *With Grilled Salmon \$14**

SANDWICHES ALL SANDWICHES ARE SERVED WITH COLE SLAW AND FRENCH FRIES

- Grilled Chicken Club \$13**
Avocado, Tomato, Bacon, Monterey Jack, Honey Mustard Mayonnaise, Onion Roll
- Grilled Vegetable Wrap \$13**
Portobello Mushroom, Roasted Peppers, Eggplant, Red Onion Relish, Tomato, Fresh Mozzarella Cheese, Basil Aioli, Grilled Herb Flatbread
- *The Grill's Burger \$11**
8 Oz. Black Angus Ground Chuck on an Onion Roll with any of these Toppings: Cheddar Cheese, Blue Cheese, Swiss, Mushrooms, Sautéed Red Onions or Bacon
- Honey Pecan Chicken Salad Sandwich \$12**
Grilled Roadhouse Wheat Bread, Fresh Fruit
- Carolina BBQ Pulled Pork Sandwich \$14**
Creamy Cucumber Relish, Onion Roll
- Smoked Chicken Grill Sandwich \$13**
Jarlsberg Swiss, Bacon, Apple-Red Onion Relish, Mustard Sauce, Grilled Sourdough Bread
- Grilled Salmon B.L.A.T. Sandwich \$14**
Bacon, Lettuce, Avocado, Tomato, Basil Aioli, Grilled Sourdough Bread
- Blackened Whitefish Po' Boy \$14**
Shredded Lettuce, Tomato, Remoulade Sauce, Homemade Bun
- California Baja Fish Tacos \$15**
Beer Battered Halibut, Shredded Greens, Charred Tomato-Red Pepper Salsa, Cucumber Citrus Relish, Red Pepper Mayo, Warm Tortillas
- Maryland Jumbo Lump Crab Cake Melt \$17**
Cheddar Cheese, Tomato, Citrus Aioli, Grilled Homemade Bun

DAILY SPECIALS

ARE LISTED ON OUR CHALKBOARD
OUR SERVERS WILL PROVIDE YOU WITH THE NECESSARY DETAILS

LUNCH ENTREES SERVED WITH A BASKET OF HOMEMADE BREAD AND THE GRILL'S COLE SLAW OR A HOUSE SALAD

- Pan Fried Walleye \$16**
Black Walnut Crust, Citrus Butter, Wild Rice Pilaf, Sautéed Spinach
- Parmesan Crusted Lake Superior Whitefish \$15**
Orzo Pasta, Lobster, Radicchio, Crimini Mushrooms, Sautéed Spinach, Roasted Lemon-Chive Butter
- Pan Fried Lake Perch \$16**
Hazelnut Crust, Lemon-Caper Butter, Wild Rice Pilaf, Sautéed Spinach
- Grilled Atlantic Salmon \$15**
Penne Pasta, Roasted Red and Yellow Peppers, Oil Cured Olives, French Beans, Tomato-Saffron Aioli
- Chicken Saltimbocca Pasta \$15**
Prosciutto, Portobello Mushrooms, Sundried Tomatoes, Spinach, Toasted Pinenuts, Italian Sausage Ravioli, Basil Butter-Garlic Sauce
- Shrimp and Lobster Fettuccine \$17**
Red Bell Pepper Cream Sauce
- Goat Cheese Ravioli \$13**
Plum Tomato Garlic Sauce, Crimini Mushrooms, Baby Spinach
- Grilled Chicken Fettuccine \$14**
Asparagus, Mushrooms, Red Bell Pepper Cream Sauce

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.



*Notice: These Items May Be Served Raw Or Undercooked